

Table of Contents

Effect of Dietary <i>Acanthopanax Senticosus</i> Polysaccharide on Performance, Immunological, and Somatotropic Response in Piglets Challenged with Lipopolysaccharide	1
<i>Jie Han, Lian quan Bian, Xian Jun Liu, Fei Zhang and Yi ran Zhang</i>	
Influence of Technological Processes on the Phenol Content and Antioxidant Properties of Horseradish Roots (<i>Armoracia rusticana</i> L.)	6
<i>Lolita Tomsonē, Zanda Kruma, Ruta Galoburda, Fredijs Dimins and Viesturs Kreicbergs</i>	
Influence of Variety on Some Qualitative Aspects in the Forced Chicory Plants (<i>Cichorium intybus</i> L.) Grown in Peat	11
<i>Janez Hribar, Rajko Vidrih, Dragan Źnidarĉiĉ , Lea Demšar and Lovro Sinkoviĉ</i>	
The Influence of Jerusalem Artichoke as Nutrition Value Increaser on Microbiological Parameters of Confectionery Products	16
<i>Maija Kronberga, Ilga Gedrovica and Daina Karklina</i>	
Preparation and Some Properties of Protein Hydrolysate from Broiler Esophagus	24
<i>Manee Vittayanont , Preecha Tang and Pijitra Sumpuchanee</i>	
Effects of Low Glycemic Index Sweeteners on Coconut Milk Ice Cream Qualities	29
<i>Nattavong Fuangpaiboon and Kongkarn Kijroongrojana</i>	
Comparative Evaluation of Agricultural Residues in the Production of Dietary Fibers	34
<i>Daniela P. Le ĉo, Jean C.S. Melo, Adriana S. Franca and Leandro S. Oliveira</i>	
The Effect of Blending on Sensory Characteristics of Apple Cider	39
<i>Rita Riekstina- Dolge , Zanda Kruma, Evita Straumite and Daina Karklina</i>	
Evaluation of Physicochemical Properties of Iranian Mango Seed Kernel Oil	44
<i>Maryam Fahimdanesh and Mohammad Erfan Bahrani</i>	
Roman Snail's (<i>Helix Pomatia</i>) Meat Quality in Latvia	50
<i>Daina Ikauniece, Aleksandrs Jemeljanovs and Vita Strazdina</i>	
Screening of Gelatinolytic Enzyme Producing Bacteria for Production of Hydrolysate with Antioxidative Activity	55
<i>Samart Sai-Ut, Soottawat Benjakul and Punnanee Sumpavapon</i>	
Identification of Fresh Shrimp and Frozen-Thawed Shrimp By Vis/NIR Spectroscopy	60

<i>Anhong Zhang and Fang Cheng</i>	
Moisture Sorption Isotherm and Glass Transition of Palm Sugar Cake as Affected by Storage Temperature	66
<i>Mutita Meenune and Phisut Naknean</i>	
Nutrition Value of Deer, Wild Boar and Beaver Meat Hunted in Latvia	71
<i>Vita Strazdina, Aleksandrs Jemeljanovs, Vita Sterna, Daina Ikauniece</i>	
The Evaluation of the Suitability of Fish Wastes as a Source of Collagen	77
<i>Samantha Pang, Ying Ping Chang and Kwan Kit Woo</i>	
Physico-Chemical Properties of Gelatin Films Incorporated with Different Hydrocolloids	82
<i>Thummanoon Prodpran , Soottawat Benjakul , Manee Vittayanont and Sitthipong Nalinanon</i>	
Microbiology and Safety of Bran from Latvia	87
<i>Vitalijs Radenkovs, Dace Klava and Karina Juhneveica</i>	
Micronutrient Quality of Two Selected Indigenous African Leafy Vegetables and Their Potential in Reducing Hidden Hunger in Rural South Africa	93
<i>George Grace, Gqaza Mandisa Bomikazi, Njume Collise and Goduka Nomalungelo</i>	
Nutritional Assessment of <i>Chenopodium Album L.</i> (Imbikicane) Young Shoots and Mature Plant-Leaves Consumed in the Eastern Cape Province of South Africa	97
<i>Bomkazi M Gqaza, Collise Njume, Nomalungelo I Goduka and Grace George</i>	
The Proximate Composition of <i>S. Nigrum</i> Plant-Leaves Consumed in the Eastern Cape Province of South Africa	103
<i>Bomkazi M Gqaza, Collise Njume, Nomalungelo I Goduka and Grace George</i>	
Total Polyphenol, Flavonoid Content and Antiradical Activity of Celery, Dill, Parsley, Onion and Garlic Dried in Conventive and Microwave-Vacuum Dryers	107
<i>Liga Priecina and Daina Karlina</i>	
Healthy Nutrition in Quran, the Muslim Holy Book	113
<i>DoralnajafPeyravi and Masoome Moezzi</i>	
Determination of Yogurt Quality by Using Rheological and Textural Parameters	118
<i>Tulay Ozcan</i>	
Author Index	123